

CASTORO WINERY

ZINFEST

March 16th, 2012
VINEYARD EVENTS
Chef Jeffrey C. Scott

PASSED APPETIZERS

CAVE AGED CHEDDER GRILLED CHEESE
CHERRY MARMELADE

CHORIZO EMPANANDAS
CHIMICHURRI

MOROCCAN LAMB CRUSTINI
WHITE BEAN HUMMUS

DINNER BUFFET

BRAISED NIMAN RANCH BEEF SHORTRIBS
MELTED SPINACH and ZINFANDEL GLACE

ROSEMARY CHARRED FREE RANGE CHICKEN
AGED BALSAMIC CREMA and ITALIAN SALSA VERDE

TRUFFLE SCENTED POLENTA BRULEÈ
MASCARPONE and PIAVE VECCHIO

ROASTED EARLY SPRING ASPARAGUS
TOASTED HAZLENUTS and RASPBERRY VINIAGRETTE

VEGETARIAN ENTRÉE OPTION – Must Be Preordered:
ROASTED PORTABELLO MUSHROOM PYRAMID
MELTED SPINACH, SWEET PEPPERS and LOCAL GOAT CHEESE

CHOCOLATE BRIOCHE BREAD PUDDING
BUTTERSCOTCH ANGLAISE and ZIN PORT SYRUP
